

BRUNCH

Housemade Quiche v/N	13
CHEDDAR HERB QUICHE, BABY GREENS WITH VINAIGRETTE	
Farmer's Plate* N	15
3 EGGS SOFTLY SCRAMBLED, CHIVES, CRISPY ESPELETTE POTATOES NORTH COUNTRY SMOKED BACON, GRIDDLED SPELT TOAST [SPLIT PLATE AVAILABLE FOR CHILDREN]	
French Toast* N	12
HIGHLAND SUGARWORKS MAPLE SYRUP [HALF PORTION AVAILABLE FOR CHILDREN]	
Crispy Brussels Sprout Tacos* N/G	14
WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA, GRILLED CORN TORTILLAS	
Today's Special Salad v/G	12
ADD A GRILLED CHICKEN BREAST +7	
Autumn Chicken Salad* G	17
GREENS, SLICED APPLE, ALMONDS, SHERRY VINAIGRETTE, FARMERS CHEESE	
Wagyu Burger Salad* G/N	17
WAGYU BEEF PATTY, GREENS, RADISH, AVOCADO FARMER'S CHEESE, CABERNET VINAIGRETTE ADD A FRIED EGG +2	
Soup, Salad and a Popover	15
ASK YOUR SERVER FOR TODAY'S PREPARATION	
Fish of the Day*	MKT
ASK YOUR SERVER FOR TODAY'S PREPARATION	
Olive Oil Fried Egg Bowl* N/V/D	16
FREEKEH, ROASTED CARROTS, BEETS, GREENS, AVOCADO, SHERRY VINAIGRETTE	
Willie's Smashed Burger* N	18
AMERICAN WAGYU BEEF, NORTH COUNTRY SMOKED BACON, GRAFTON CHEDDAR, HANDCUT FRIES, HOUSE ROLL	
Cheddar Omelet* N/V	14
CHIVES, SIDE GREEN SALAD WITH VINAIGRETTE	

DESSERTS

Rustic Pumpkin Tart N/V	10
SAFFRON ICE CREAM	
Marsala Apples in Mascarpone Cream N/V	10
CRANBERRY COMPOTE, GENOISE	

Chocolate Pear Napoleon	10
MILK CHOCOLATE CREMEUX, PHYLLO, SPICED PEARS HAZELNUT NOUGATINE ICE CREAM	
Five Classic Cookies v	10
CHOCOLATE-DIPPED BLONDIE, PIROUETTE, FROSTED LEMON, CHOCOLATE PEANUT BUTTER SANDWICH, RASPBERRY PEACH LINZER	

Basket of Popovers

v/N
HOUSE-MADE JAM, BUTTER
WHILE THEY LAST

10

Pumpkin Cream Donut

v/N
5

VEGETARIAN SMALL PLATES

Venetian Cauliflower

v/G/D
CINNAMON, FENNEL, CORIANDER
GOLDEN RAISINS, PINE NUTS
PARSLEY

13

Crispy Brussels Sprouts

v/G/N
HARISSA AIOLI, ESPELETTE, CHIVES

13

Cup of Soup

v/G/N
6

Sweet Potato Croquettes

v
SPICY MAPLE SYRUP, CHIVES

10

Bottle of Housemade

Hot Sauce

8

Quart of Soup To-Go

12

*Dietary restrictions key: V- vegetarian, G- gluten free, D- dairy free, N- nut free. For cross-contamination information please see your server.

Before placing your order please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions. 12/2/17